



DFW RESTAURANT WEEKS 2022 \$24 LUNCH MENU*

Offered Thursday, August 4th - Sunday, September 4th

1st

B&B Beef & Barley Soup

Soup of the Day

Iceberg Wedge (V)(GF) | blue cheese dressing w/ crumbled blue cheese

Brisket Ravioli | house-made ravioli, pork belly stuffing, mushroom marsala ragù

B&B Meatballs | red sauce

2nd

The Butcher Shop Burger | w/ white cheddar & Applewood smoked bacon, served w/ steak fries

The Hill Country Burger | w/ TX smoked sausage, pepper jack & BBQ mayo, served w/ steak fries

Pan-Seared Salmon (GF) | wild mushrooms, snow peas & kale w/ citrus beurre blanc

Cobb Salad (GF) | w/ sliced filet or grilled chicken

B&B Italian Special | on semolina hero, salami, capicola, mortadella, provolone, roasted red peppers & balsamic vinaigrette, served w/ house-made potato chips

The Trinity | on baguette, B&B roast beef, turkey, deluxe ham,

lettuce & tomato w/ mustard & mayo, served w/ house-made potato chips

B&B "Steak" House Salad (GF) | filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

B&B "Veg" House Salad (V)(GF) | portabello filet, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

Rigatoni a la Vodka | house-made pasta, smoked bacon & parmigiano reggiano

Reuben | corned beef, sauerkraut, swiss cheese & Russian dressing (+\$5 per order)

8oz Filet (GF) | simply grilled, au poivre sauce or Roquefort crusted (+\$25 per order)

Dessert

(Choice of 1, +\$5 per order)

New York Cheesecake | **Chocolate Cake** | **Carrot Cake** | **Classic Crème Brûlée**

*(Wine, beverages, tax & gratuity not included. No shared plates or substitutions. Available for dine-in only.)

THANK YOU FOR DINING WITH US!

B&B Butchers & Restaurant will donate \$4 from each \$24 DFWRW lunch sold to Lena Pope.

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.



DFW RESTAURANT WEEKS 2022
\$49 DINNER MENU*

Offered Thursday, August 4th - Sunday, September 4th

1st

Mr. G's Classic Caesar Salad (V)(GF)

Iceberg Wedge (V)(GF) | blue cheese dressing w/ crumbled blue cheese

Sizzling Thick Cut Bacon (GF)

B&B "Steak" House Salad (GF) | filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

B&B Meatballs | red sauce

Whipped Ricotta | w/ basil oil, Sicilian oregano & grilled pita

San Daniele Prosciutto & Burrata | basil leaf & olive oil

Chef Tommy's Bacon (GF) | crumbled blue cheese w/ truffle-infused honey (+\$8/order)

BLT Salad (GF) | beef steak tomato, thick cut bacon, warm mozzarella di bufala,
spinach w/ aged balsamic reduction (+\$8/order)

Jumbo Shrimp Cocktail (GF) | 4 pieces (+\$14/order)

Bacon Wrapped Shrimp | crab stuffing w/ sweet chili sauce (+\$18/order)

2nd

Snake River Farms Pork Chop | house smoked, pineapple BBQ sauce & glazed Granny Smiths

Chicken Shank (GF) | natural juices, grilled lemon, Cipollini onions

Pan Seared Salmon (GF) | wild mushrooms, snow peas & baby kale w/ citrus beurre blanc

Surf & Turf | filet medallions & two bacon wrapped crab stuffed shrimp

B&B "Veg" House Salad (V)(GF) | portabello filet, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

Rigatoni a la Vodka | house-made pasta, smoked bacon & parmigiano reggiano

8oz Filet* (GF) | simply grilled

14oz Sirloin* (GF) | simply grilled (+\$25/order)

22oz Bone-in Ribeye Dry-Aged USDA Prime* (GF) | (+\$30/order)

Toppings (additional charge will apply)

Au Poivre | \$4 • Roquefort Crusted | \$6 • Truffle Butter | \$4 • Oscar Style | \$18 • Carpet Bagger | \$14 • Foie Gras Diane | \$18

3rd

New York Cheesecake | **Chocolate Cake** | **Classic Crème Brûlée**

*(Wine, beverages, tax & gratuity not included. No shared plates or substitutions. Available for dine-in only.)

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